

Food Themes and Ideas

1) Hotdogs and burgers

- a. Grill hotdogs and burgers and place them in the warmer. (Tip: place the hotdogs and burgers on a rack so they are not touching the bottom of the warmer and pour some water on the bottom to prevent the meat from drying out.)

2) Taco Bar or Walking Tacos

- a. Precook taco meat and keep in a warmer.
- b. Serve with sides such as: lettuce, tomatoes, shredded cheese, sour cream, guacamole, beans, salsa, onions, soft shell tacos, hard shell tacos, or small bags of Doritos for a “Walking Taco”.

3) Fajita Bar

- a. Precook seasoned fajita meat (chicken or beef)
- b. Serve with sides such as: sauteed red, yellow, or green peppers, sauteed onions, shredded cheese, sour cream, guacamole, and salsa.

4) Spaghetti

- a. Precook your favorite spaghetti sauce with or without meat
- b. Precook spaghetti or angel hair noodles (Tip: add olive oil to noodles to help from sticking together)
- c. Serve with sides such as parmesan cheese (fresh or powdered), garlic bread, Caesar salad, or garlic roasted green beans)

5) Lasagna (better for smaller groups as it takes a lot of oven space)

- a. Prepare the lasagna the prior day or prepare and freeze.
- b. Bake the day or so it is fresh.
- c. Serve with sides such as parmesan cheese (fresh or powdered), garlic bread or toast, or Caesar salad.